

Cafe Zellerbach

PRE PERFORMANCE DINING MENU

ENTREES

SEASONAL SOUP



\$13

MAPO TOFU SOUP



\$13

silken tofu, szechuan pepper, shiitake, ginger, kombu broth

TOASTED QUINOA BIBIMBAP



\$13

avocado, fried egg, housemade kimchi, roast peppers, cilantro

(vegan upon request)

BUTTER LETTUCES



\$13

watermelon radish, apple, dill, pecan, green goddess dressing

CLASSIC ITALIAN SANDWICH

\$14

coppa, prosciutto, ham, provolone, arugula, housemade pickle, piquillo vinaigrette

CURRIED CHICKEN SANDWICH

\$14

mary's chicken breast, celery, house blend curry spice, mango-chile aioli

MEDITERRANEAN PLATE

\$14

falafel, housemade hummus, eggplant caviar, feta, olives, pickled vegetables, baguette



GRILLED MARY'S CHICKEN

\$20

couscous with dried fruits and vegetables, fermented tea chermoula

CARIBBEAN STEW

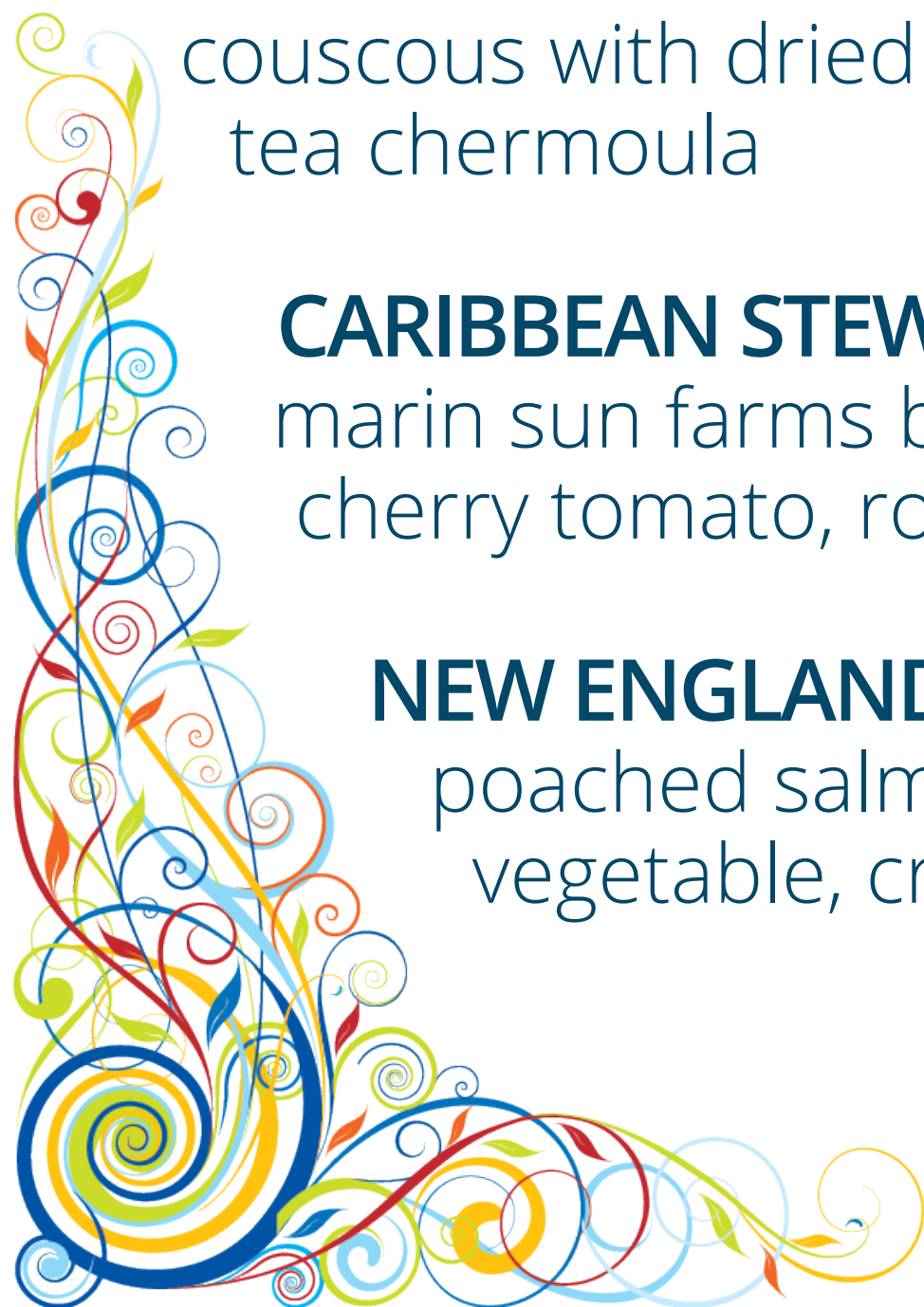
\$20

marin sun farms beef, heirloom carrot, potato, roasted cherry tomato, roti

NEW ENGLAND COASTAL PLATE

\$24

poached salmon, horseradish dill aioli, seasonal vegetable, crab salad and a cup of chowder




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ENTREES

TOASTED QUINOA BIBIMBAP **\$13**
avocado, fried egg, housemade kimchi, roast peppers, cilantro
 (vegan upon request)

BUTTER LETTUCES **\$13**
watermelon radish, apple, dill, pecan, green goddess dressing



CLASSIC ITALIAN SANDWICH **\$14**
coppa, prosciutto, ham, provolone, arugula, housemade
pickle, piquillo vinaigrette

CURRIED CHICKEN SANDWICH **\$14**
mary's chicken breast, celery, house blend curry spice,
mango-chile aioli

GRILLED MARY'S CHICKEN **\$20**
couscous with dried fruits and vegetables, fermented
tea chermoula

